

(Continued from back panel)

#### WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

Scrape and pre-wash utensils and glasses whenever possible. Wash with a good detergent or compatible cleaner. Rinse with potable water. Sanitize in a solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. Place sanitized utensils on a rack or drain board to air dry. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

#### TO SANITIZE SOFT SERVE/FOOD AND BEVERAGE DISPENSING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Fill equipment with a solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

#### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

#### FIRST AID

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

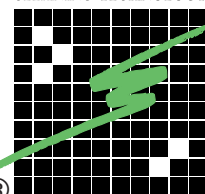
**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

FRANKLIN  
CLEANING TECHNOLOGY



# AQ+ ULTRA

DISINFECTANT • SANITIZER • DEODORIZER

KEEP OUT OF REACH OF CHILDREN  
**DANGER**

See side panel for Precautionary Statements and First Aid.

An effective sanitizer for use on food contact surfaces.  
Effective in the presence of 5% serum contamination when used as a disinfectant

#### Active Ingredients:

Octyl decyl dimethyl ammonium chloride . . . . . 2.25%

Dioctyl dimethyl ammonium chloride . . . . . 0.90%

Didecyl dimethyl ammonium chloride . . . . . 1.35%

Alkyl (C<sub>14</sub>, 50%; C<sub>12</sub>, 40%; C<sub>16</sub>, 10%)

dimethyl benzyl ammonium chloride . . . . . 3.00%

Other Ingredients . . . . . 92.50%

Total . . . . . 100.00%

EPA Reg. No. 6836-70-1124

EPA Est. No. 62511-KS-1

NET CONTENTS: 1 GALLON (3.79L)

#### STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children. **Pesticide Disposal:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¾ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

TECH HOTLINE  
800-810-4829  
LINEA DE TÉCNICA

SDS RETRIEVAL  
Read SDS before using this product  
800-848-4901  
www.franklinintechology.com

OBTENCIÓN DE HDS  
Leer la HDS antes de utilizar este  
producto

FOR CHEMICAL EMERGENCY,  
SPILL, LEAK, FIRE, EXPOSURE OR ACCIDENT  
CALL CHEMTREC DAY OR NIGHT

800-424-9300

PARA EMERGENCIAS QUÍMICAS DERRAMES,  
ESCAPES, FUEGO, EXPOSICIÓN O ACCIDENTE  
LLAMAR DE DÍA O DE NOCHE A CHEMTREC



0 0 7 8 5 9 9 0 2 7 3 1 1 4

© FRANKLIN Cleaning Technology® 2017

P.O. BOX 214 • Great Bend, KS 67530

F273122-0517

**Use AQ + ULTRA in:** Bathrooms, kitchens, clinics, dental offices, health care facilities, hospitals, medical offices, medical related facilities, nursing homes, day care centers, nurseries, bars, beverage plants, cafeterias, convenience stores, food preparation areas, food processing plants, food storages areas, institutional kitchens, restaurants, USDA inspected food processing facilities, athletic facilities, barber shops, business and office buildings, colleges, correctional facilities, dressing rooms, exercise facilities, factories, hotels, institutional facilities, institutions, laundries, locker rooms, motels, prisons, public facilities, public rest rooms, schools, shower and bath areas, salons, camp grounds, play ground equipment, airplanes, airports, ambulances, boats, buses, cars, emergency vehicles, ships, taxis, trailers, trains, transportation terminals, trucks. **Use AQ + ULTRA** on washable hard, nonporous surfaces of: exterior appliances, bathroom fixtures, bathtubs, cabinets, cages, chairs, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, conductive flooring, counters, countertop laminates, desks, doorknobs and handles, floors, garbage cans, highchairs, exteriors of microwave ovens, outdoor furniture except cushions and wood frames, refrigerated storage and display equipment, showers, shower stalls, bathroom sinks, kitchen sinks, stoves, tables, tanning beds, telephones, toilet bowl surfaces, tubs, glazed tiles, walls, whirlpool units, blenders, chopping blocks, plastic and other nonporous, cooking utensils, coolers, cutlery, cutting boards, plastic and other nonporous, dishes, food processors, glassware, ice chests, kitchen equipment, refrigerator bins used for meat, fruit, vegetables and eggs, silverware. Meets Sanitizer Test standards for non-food contact surface sanitizers. At 200 ppm active, **AQ + ULTRA** is an effective sanitizer [by eliminating 99.9% of *Staphylococcus aureus*, *Enterobacter aerogenes*] and *Klebsiella pneumoniae* in 3 minutes. **AQ + ULTRA** is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: *Campylobacter jejuni*, *Escherichia coli* 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus* - Methicillin-Resistant [MRSA], *Yersinia enterocolitica*. As a Disinfectant **AQ + ULTRA** kills: *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Escherichia coli* pathogenic strain 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Burkholderia cepacia*, *Salmonella typhi*, *Yersinia enterocolitica*. Kills Pandemic 2009 H1N1 influenza A virus (formerly called swine flu).

#### DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**DISINFECTION DIRECTIONS:** Add 3 1/2 oz. of **AQ + Ultra** per 4 1/2 gallons of water (0.78 oz. of this product per gallon of water) to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against *Trichophyton mentagrophytes* (the athlete's foot fungus). Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, a preliminary cleaning is required.

Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

This product is not for use on medical device surfaces.

**NAIL/MANICURE/SALON/BARBER INSTRUMENTS AND TOOLS DISINFECTION BACTERICIDE/VIRUCIDE\*/FUNGICIDE DIRECTIONS:** Mix 3-1/2 oz. of **AQ + ULTRA** per 4-1/2 gallons of water to disinfect hard, nonporous instruments and tools. Completely immerse combs, brushes, plastic rollers, razors, scissors, blades, manicure, pedicure and other salon instruments and tools for 10 minutes. For heavily soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled. **Note:** Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments. **WHIRLPOOL UNITS DISINFECTION DIRECTIONS:** After using whirlpool unit drain and fill with a use solution of 3-1/2 oz. of **AQ + ULTRA** per 4-1/2 gallons of water to 2 inches above the highest jet. Start the pump to circulate the solution. Wash down the unit sides, seat of the chair lift, and any related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry. Repeat for heavily soiled units. **TO SANITIZE NON-FOOD CONTACT SURFACES:** Add 2 oz. of **AQ + ULTRA** per 5 3/4 gallons of water (200 ppm active) to sanitize hard, nonporous surfaces.

Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled. **TO SANITIZE FOOD CONTACT SURFACES:** Use **AQ + ULTRA** to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare a fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical application, use- solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or coarse spray.

**U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil. 1) Thoroughly wash equipment and utensils in hot detergent solution. 2) Rinse utensils and equipment thoroughly with potable water. 3) Sanitize equipment and utensils by immersion in a use solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) for at least 60 seconds at a temperature of 75°F. 4) For equipment and utensils too large to sanitize by immersion, apply a use-solution of 2 oz. of this product per 5 ¾ gallons of water (0.34 oz of this product per gallon of water)(200 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet. 5) Allow sanitized surface to drain and air dry. Do not rinse.

(Directions continued on side panel.)